



## Trust your Gut Chenin Blanc 2018

### *Technical information*

100% Chenin Blanc  
W.O Western Cape  
Soil: Decomposed granite and granite  
Alcohol Vol%: 13,5%  
pH: 3.40  
Total acidity: 5.7g/l

### *In the vineyards*

The grapes for this wine is sourced from 3 parcels from different regions. The biggest portions of the wine is sourced from a block in the Perdeberg (Swartland), as well as 25% from a farm just outside Malmesbury and 25% from the Polkadraai hills of Stellenbosch. The Perdeberg portion is from bush vine grapes planted on decomposed granite giving the wine its elegance, finesse and focus. The portion from the Polkadraai is planted on Granite and lends characteristics of yellow fruit and depth to the wine, while the fruit from Malmesbury adds acidity and minerality.

### *In the cellar*

The parcels are vinified separately before being blended together just before bottling. Grapes are whole bunch pressed and left overnight to settle in stainless steel tanks. The wine is the racked to 3<sup>rd</sup> fill French oak the next morning. The wine spent 10 months on its primary lees without any batonage. The wine doesn't go through Malolactic fermentation to retain length in the wine. No commercial yeast or enzymes were used during the winemaking process.

### *Label story*

We all have this inner instinct telling us what to do and sometimes you really just have to trust your gut to tell you what the right move is. I sourced grapes from special vineyards to use in this blend, which I believe is a great example of a wine that is made up of components that come together to provide a wine that is greater than the sum of its individual parts. All the pictures on the label are in some way symbolising that instinct; to trust your gut to give you direction, like a compass to a sailor





or how a bee just knows where it has to go to find pollen and make honey. The stamp is to emphasise our South African heritage.